

CLAIMS

1. A clear tomato concentrate for use as a taste enhancer.
2. A clear tomato concentrate in accordance with Claim 1 wherein the clear tomato concentrate is obtained by separating the serum from tomato juice and concentrating it.
3. A clear tomato concentrate in accordance with any of Claims 1 or 2, wherein the serum is concentrated to Bx values of 8 to 80.
4. A clear tomato concentrate in accordance with any of Claims 1 or 2, wherein the serum is concentrated to Bx values of 8 to 60.
5. A clear tomato concentrate in accordance with any of Claims 1 to 4, containing 0.5% to 20% free amino acids.
6. A clear tomato concentrate in accordance with Claim 5 containing 4% to 15% free amino acids.
7. A clear tomato concentrate in accordance with Claim 5 containing 8% to 10% free amino acids.
8. A clear tomato concentrate in accordance with any of Claims 1 to 7 wherein the clear tomato concentrate is hydrolyzed.
9. A clear tomato concentrate in accordance with Claim 8 wherein the serum is hydrolyzed and then concentrated.
10. A clear tomato concentrate in accordance with Claim 8 wherein the serum is concentrated and then hydrolyzed.
11. A clear tomato concentrate in accordance with any of Claims 1 to 10 wherein the hydrolysis is carried out using heat and the natural acid present in the concentrate or serum.
12. A clear tomato concentrate in accordance with Claims 1 to 10 wherein the hydrolysis is carried out via protolytic enzymes.

13. A clear tomato concentrate in accordance with any of Claims 1 to 12 wherein the clear tomato concentrate has very little tomato flavor compared with tomato concentrate.
14. A clear tomato concentrate in accordance with any of Claims 1 to 13 wherein the clear tomato concentrate is in the form of a powder
15. A clear tomato concentrate in accordance with any of Claims 1 to 14 wherein the clear tomato concentrate is sprayed dried on a suitable carrier
16. A clear tomato concentrate in accordance with Claims 14 or 15 wherein the carrier is selected from the group consisting of maltodextrins, starch, starch derivatives sugars, corn syrup solids, gums, salts and mixtures thereof.
17. A method of enhancing the flavor of foods comprising adding a clear tomato concentrate to the food in sufficient quantity to enhance the flavor of the food.
18. A method of enhancing the flavor of foods comprising adding a clear tomato concentrate in combination with another suitable flavor enhancer or mixtures thereof in sufficient quantity to enhance the flavor of the food.
19. A method of enhancing the flavor of foods in accordance with Claim 18 wherein the additional flavor enhancer is selected from monosodium glutamate (MSG), hydrolyzed vegetable proteins, disodium salts of the 5'-nucleotides inosine monophosphate (IMP), guanosine monophosphate (GMP) and adenosine monophosphate (AMP) and autolysed yeasts
20. A method in accordance with Claim 17 wherein the taste enhancer contains 0.5% to 20% free amino acids.
21. A method in accordance with Claim 20 wherein the taste enhancer contains 4% to 15% free amino acids.
22. A method in accordance with Claim 20 wherein the taste enhancer contains 8% to 10% free amino acids.

23. A method in accordance with ~~any of Claims 17 to 22~~ wherein the clear tomato concentrate is hydrolyzed.
24. A method in accordance with Claim 23 wherein the serum is hydrolyzed and then concentrated.
25. A method in accordance with Claim 23 wherein the serum is concentrated and then hydrolyzed.
26. A method in accordance with ~~any of Claims 17 to 25~~ wherein the hydrolysis is carried out using the natural acid present in the concentrate serum and heat.
27. A method in accordance with ~~any of Claims 17 to 25~~ wherein the hydrolysis is carried out via protolytic enzymes.
28. A method in accordance with ~~any of Claims 17 to 25~~ wherein the flavor enhancer has very little tomato flavor compared with tomato concentrate.
29. A method in accordance with ~~any of Claims 17 to 28~~ wherein the clear tomato concentrate is in the form of a powder.
30. A method in accordance with ~~any of Claims 17 to 29~~ wherein the clear tomato concentrate is spray dried on a suitable carrier.
31. A method in accordance with ~~any of Claims 17 to 29~~ wherein the carrier is selected from the group consisting of maltodextrins, starch, starch derivatives, sugar, corn syrup solids, gums, salts and mixtures thereof.

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